

# SHARPHAM PANTRY

SERVED FROM MIDDAY

## DEDICATED TO ORGANIC SPELT

OUR SHARPHAM PANTRY RESTAURANT HAS A DELICIOUS SEASONAL MENU BASED AROUND THE FINEST LOCAL INGREDIENTS THE SOUTH WEST HAS TO OFFER.

### LIGHT BITES

Seasonal soup of the day with spelt bread (v)	5.65
Chargrilled ciabatta with spiced beetroot hummus (v)	6.25
Pheasant rilet with chargrilled sourdough bread, chutney and dressed salad	7.75
Avocado, feta and sundried tomato bruschetta with balsamic glaze (v)	7.45
Mixed olives and smoked almonds (v)(gf)	6.40

### DELICIOUS FOOD FOR ALL

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS, MANY OF OUR OPTIONS ARE VEGETARIAN AND COME WITH A GLUTEN FREE OPTION.

### MAINS, SALADS & SPELT FLATBREADS

Open Sharpham Park organic venison sandwich on rye and spelt sourdough with peppered red cabbage jam and pickled cucumber	12.50
Little Hollows organic spelt fusilli pasta with Sharpham Park organic walnut pesto, spinach and gran padano tipo cheese (v)	10.50
Kiln roasted smoked salmon pearled spelt risotto finished with herb lemon crème fraîche	11.95
Pan fried chicken schnitzel with winter vegetable and spelt salad served with sauce verte or garlic and lemon mayonnaise	11.95
Crunchy salad with apples, Sharpham Park organic walnuts, chicory, Vale of Camelot blue cheese and spelt bread garlic croutons with a honey mustard dressing (v)	9.25
Quinoa and pearled spelt salad with shaved vegetables, seeds, herbs and pomegranite molasses (v)	9.75
Mushroom, pancetta and pesto spelt flat bread	9.50
Brie and red onion marmalade spelt flat bread (v)	10.25

### SIDES

Roasted spicy sweet potato chips (v)(gf)	3.50
Mixed leaf salad (v)(gf)	3.50
Garlic mushrooms (v) (gf)	3.50
Coleslaw (v)(gf)	3.50

### DID YOU KNOW?

WE USE THE SPELT HARVESTED AT OUR ORGANIC FARM, SHARPHAM PARK, AS A BASIS FOR MANY OF OUR DISHES DUE TO ITS HEALTH BENEFITS, VERSATILITY AND DELICIOUS TASTE.

### DESSERTS

Spelt cinnamon waffle with banana, vanilla cream, caramel sauce and nut brittle (v)	Selection of local cheeses' and spelt bread with chutney, grapes and celery (v)	Steamed marmalade pudding with custard (v)
5.25	7.95	5.25

MONDAY TO SATURDAY 9.30AM - 5.00PM AND SUNDAYS 10AM - 4.30PM (FOOD SERVED UNTIL 1HR BEFORE CLOSING).

# SHARPHAM PANTRY

COFFEE		TEA		SOFT DRINKS	
Americano	In/ out 2.50/2.25	English Breakfast	In/ out 2.25/2.00	Lemonade	3.00
Cappuccino	3.00/2.75	Decaf Tea	2.25/2.00	Sharpham Park apple juice	2.50
Latte	3.00/2.75	Earl Grey	2.25/2.00	Orange juice	2.50
Flat white	2.50/2.25	Green tea	2.25/2.00	Lime crush	3.00
Mocha	3.00/2.75	Peppermint	2.25/2.00	Ginger Beer	3.00
Macchiato	2.25/2.00	Lemon & ginger	2.25/2.00	Rhubarb Crush	3.00
Espresso	2.00/1.75	Blackcurrant and acai Berry	2.25/2.00	Elderflower	3.00
Babyccino	1.50/1.25	Chamomile	2.25/2.00	Coca-Cola	2.50
Hot chocolate	3.00/2.75	<b>BEERS &amp; CIDER</b>		Diet Coca-Cola	2.50
Add marshmallows and whipped cream	0.50			Peroni	5.00
Bailey's hot chocolate	6.00/5.75	Worley's Beatnik Billy (Medium sweet cider)	5.00	Still water 330ml/750ml	1.50/2.50
Full fat, semi skimmed and soy milk available Decaf option available					
WHITE		RED		ROSÉ	
<p><b>Conde de Cron Vino Blanco</b> An intense, highly refreshing bouquet of citrus and white stone fruit. These are echoed on the full and complex palate alongside more tropical notes. The finish is long, crisp and refreshing.</p> <p>Price per bottle £15.95 Price per 175ml glass £4.00</p>		<p><b>Conde de Cron Vino Tinto</b> Mellow and soft on the palate with a great finish above.</p> <p>Price per bottle 15.95 Price per 175ml glass 4.00</p>		<p><b>Villa Des Anges Rose</b> Bright, ripe strawberry fruit on the nose with crisp acidity and a nice core of fruit.</p> <p>Price per bottle 18.95 Price per 175ml glass 4.75</p>	
<p><b>Sincerite Sauvignon Blanc</b> A super fresh aromatic white bursting with aromas of lemon and lime and a hint of tropical fruit. On the palate, this is crisp and clean with typical herbaceous, cut grass flavours.</p> <p>Price per bottle £17.95 Price per 175ml glass £5.00</p>		<p><b>Casa Elena Merlot</b> Smooth and elegant with a nose of crushed berries, blackcurrant and cherry. Aged in barrel for 12 months, there are also hints of leather, vanilla and cedar.</p> <p>Price per bottle 17.95 Price per 175ml glass 5.00</p>		<p><b>PROSECCO</b></p> <p><b>Alessandro Gallici Prosecco</b> Appetisingly fresh with green apple and lemon scents and a ripe, citrusy taste.</p> <p>Price per bottle 19.95 Price per glass 5.00</p>	